

Title (en)

Oil-in-water-in-oil doubly emulsified fat or oil composition.

Title (de)

Doppeltemulgierte Fett- oder Ölzusammensetzung des Öl-in-Wasser-in-Öl-Typs.

Title (fr)

Composition de graisse ou d'huile doublement émulsifiée du type huile dans l'eau dans l'huile.

Publication

EP 0425958 A2 19910508 (EN)

Application

EP 90120216 A 19901022

Priority

JP 28425089 A 19891031

Abstract (en)

An oil-in-water-in-oil doubly emulsified fat or oil composition suitable for cream, spread, confectionery and baking, which is improved in emulsion stability, meltability in the mouth and shape retention by incorporating a diglyceride having an open-tube melting point of below 20 DEG C in the outermost oil phase and/or the innermost oil phase. The stability of this composition is further dramatically improved by using a phospholipid mixture as an emulsifying agent.

IPC 1-7

A23D 7/00; **A23J 7/00**

IPC 8 full level

A23L 9/20 (2016.01); **A21D 2/16** (2006.01); **A23D 7/00** (2006.01); **A23D 7/01** (2006.01); **A23D 7/06** (2006.01)

CPC (source: EP US)

A23D 7/011 (2013.01 - EP US); **A23D 7/013** (2013.01 - EP US)

Cited by

US7160569B2; CN106900881A; US5912042A; US5879735A; US6106847A; ES2049634A1; EP1607003A1; ES2049633A1; EP1516662A1; EP1378178A1; US6773741B1; WO0115542A1; WO0078162A3; WO9522257A1; WO9522256A1; WO9632022A1; US6635777B1; US7041328B2

Designated contracting state (EPC)

CH DE ES FR GB LI NL

DOCDB simple family (publication)

EP 0425958 A2 19910508; **EP 0425958 A3 19920916**; **EP 0425958 B1 19940921**; DE 69012737 D1 19941027; DE 69012737 T2 19950406; ES 2059950 T3 19941116; JP 2862981 B2 19990303; JP H03236743 A 19911022; US 5077077 A 19911231

DOCDB simple family (application)

EP 90120216 A 19901022; DE 69012737 T 19901022; ES 90120216 T 19901022; JP 22971990 A 19900831; US 59716090 A 19901015